

Kansas Department of Agriculture
Division of Food Safety and Lodging
1320 Research Park Drive, Manhattan, KS 66502
(office) 785-564-6767 (fax) 785-564-6779

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Insp Date: 8/4/2015 **Business ID:** 97209FE
Business: THAI ORCHID RESTAURANT

6504 MARTWAY
MISSION, KS 66202

Inspection: 89000095
Store ID:
Phone: 9133842800
Inspector: KDA89
Reason: 13 Re-Opening Inspection
Results: Follow-up

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
08/04/15	11:40 AM	01:30 PM	1:50	0:15	2:05	0	
Total:			1:50	0:15	2:05	0	

FOOD ESTABLISHMENT PROFILE

Physical Address 6504 MARTWAY City MISSION
Zip 66202

Owner _____ License Type FE

Risk Category RAC# 05 High Risk RAC/Size Confirmed Size Range Under 5,000 sq feet

Updated Risk Category _____ Updated Size Range _____

Insp. Notification _____ Sent Notification To _____ Lic. Insp. _____

Priority(P) Violations 0 Priority foundation(Pf) Violations 0

Certified Manager on Staff Address Verified Actual Sq. Ft. 0

Certified Manager Present

INSPECTION INFORMATION

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of food-borne illness or injury. Public health interventions are control measures to prevent food-borne illness or injury.

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals and physical objects into foods.

Violations cited in this report must be corrected within the time frames entered below, or as stated in sections 8-405.11 of the food code.

P=Priority Violation, Pf=Priority foundation violation, HACCP=Hazard Analysis-Critical Control Point, BHC=Bare Hand Contact, RTE=Ready to Eat, HSP=Highly Susceptible Population, K.S.A.=Kansas Statutes Annotated, All temperatures are measured in degrees Fahrenheit (°F).

IF YOU HAVE ANY QUESTIONS PLEASE VISIT www.agriculture.ks.gov, EMAIL fsl@kda.ks.gov, OR CALL (785) 564-6767.

COMPLIANCE KEY: Y=in compliance; N=not in compliance; O=not observed; A=not applicable; C=corrected on-site during inspection; R=repeat violation.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Demonstration of Knowledge			Y	N	O	A	C	R
1. Certification by accredited program, compliance with Code, or correct responses.		
Employee Health			Y	N	O	A	C	R
2. Management awareness; policy present.		
3. Proper use of reporting, restriction and exclusion.		
Good Hygienic Practices			Y	N	O	A	C	R
4. Proper eating, tasting, drinking, or tobacco use		
5. No discharge from eyes, nose and mouth.		
Preventing Contamination by Hands			Y	N	O	A	C	R
6. Hands clean and properly washed.			..	p	p	..
Fail Notes	2-301.14(A)	<i>P - Wash Hands (Touching Body) FOOD EMPLOYEES shall clean their hands and exposed portions of their arms as specified under § 2-301.12 immediately before engaging in FOOD preparation including working with exposed FOOD, clean EQUIPMENT and UTENSILS, and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES and after touching bare human body parts other than clean hands and clean, exposed portions of arms [An employee touched her face and hair then touched clean items and food container pans. COS. Instructed employee to wash hands.]</i>						
7. No bare hand contact with RTE foods or approved alternate method properly followed.		
8. Adequate handwashing facilities supplied and accessible.			p
Approved Source			Y	N	O	A	C	R
9. Food obtained from approved source.		
10. Food received at proper temperature.		
11. Food in good condition, safe and unadulterated.		
12. Required records available: shellstock tags, parasite destruction.		
Protection from Contamination			Y	N	O	A	C	R
13. Food separated and protected.			..	p
Fail Notes	3-302.11(A)(1)(a)	<i>P - FOOD shall be protected from cross contamination by separating raw animal FOODS during storage, preparation, holding, and display from raw READY-TO-EAT FOOD including other raw animal FOOD such as FISH for sushi or MOLLUSCAN SHELLFISH, or other raw READY-TO-EAT FOOD such as fruits and vegetables [In kitchen, raw shell eggs stored directly over peanut sauce in make table reach-in.]</i>						
14. Food-contact surfaces: cleaned and sanitized.		
15. Proper disposition of returned, previously served, reconditioned and unsafe food.		
Potentially Hazardous Food Time/Temperature			Y	N	O	A	C	R
16. Proper cooking time and temperatures.		
17. Proper reheating procedures for hot holding.		
18. Proper cooling time and temperatures.		
19. Proper hot holding temperatures.			p

This item has Notes. See Footnote 1 at end of questionnaire.

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Potentially Hazardous Food Time/Temperature		Y	N	O	A	C	R
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20. Proper cold holding temperatures.		p
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This item has Notes. See Footnote 2 at end of questionnaire.

21. Proper date marking and disposition.		p
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22. Time as a public health control: procedures and record.	
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Consumer Advisory		Y	N	O	A	C	R
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23. Consumer advisory provided for raw or undercooked foods.	
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Highly Susceptible Populations		Y	N	O	A	C	R
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24. Pasteurized foods used; prohibited foods not offered.	
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Chemical		Y	N	O	A	C	R
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25. Food additives: approved and properly used.	
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26. Toxic substances properly identified, stored and used.		..	p
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<i>Fail Notes</i>	7-102.11	<i>Pf - Common Name (Working Containers) Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies shall be clearly and individually identified with the common name of the material. [In kitchen, working container of bleach is not labeled.]</i>
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Conformance with Approved Procedures		Y	N	O	A	C	R
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27. Compliance with variance, specialized process and HACCP plan.	
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GOOD RETAIL PRACTICES							
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Safe Food and Water		Y	N	O	A	C	R
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28. Pasteurized eggs used where required.	
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29. Water and ice from approved source.	
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30. Variance obtained for specialized processing methods.	
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Food Temperature Control		Y	N	O	A	C	R
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31. Proper cooling methods used; adequate equipment for temperature control.		p
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32. Plant food properly cooked for hot holding.	
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33. Approved thawing methods used.	
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34. Thermometers provided and accurate.	
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Food Identification		Y	N	O	A	C	R
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35. Food properly labeled; original container.	
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Prevention of Food Contamination		Y	N	O	A	C	R
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36. Insects, rodents and animals not present.		p
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This item has Notes. See Footnote 3 at end of questionnaire.

37. Contamination prevented during food preparation, storage and display.		p
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38. Personal cleanliness.	
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39. Wiping cloths: properly used and stored.		p
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40. Washing fruits and vegetables.	
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Proper Use of Utensils		Y	N	O	A	C	R
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41. In-use utensils: properly stored.	
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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Proper Use of Utensils	Y	N	O	A	C	R
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42. Utensils, equipment and linens: properly stored, dried and handled.

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43. Single-use and single-service articles: properly used.

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44. Gloves used properly.

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Utensils, Equipment and Vending	Y	N	O	A	C	R
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45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-
P and Pf items

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45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-
Core items

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46. Warewashing facilities: installed, maintained, and used; test strips.

.. p

Fail Notes | 4-302.14 *Pf - A test kit or other device that accurately measures the concentration in mg/L of SANITIZING solutions shall be provided. [In kitchen, there are no chlorine test strips for dishmachine or sanitizer buckets. Staff says the strips have been ordered.]*

47. Non-food contact surfaces clean.

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Physical Facilities	Y	N	O	A	C	R
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48. Hot and cold water available; adequate pressure.

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49. Plumbing installed; proper backflow devices.

.. p

Fail Notes | 5-202.13 *P - An air gap between the water supply inlet and the flood level rim of the PLUMBING FIXTURE, EQUIPMENT, or nonFOOD EQUIPMENT shall be at least twice the diameter of the water supply inlet and may not be less than 25 mm (1 inch). [The 2 vat sink in the kitchen is directly plumbed.]*
5-205.15(B) *Plumbing system (Maintained) A PLUMBING SYSTEM shall be maintained in good repair. [There is a leak from the plumbing under the 2 vat sink.]*

50. Sewage and waste water properly disposed.

p

51. Toilet facilities: properly constructed, supplied and cleaned.

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52. Garbage and refuse properly disposed; facilities maintained.

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53. Physical facilities installed, maintained and clean.

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54. Adequate ventilation and lighting; designated areas used.

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Administrative/Other	Y	N	O	A	C	R
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55. Other violations

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EDUCATIONAL MATERIALS

The following educational materials were provided ..

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Rice- 172.4- steamer

Footnote 2

Notes:

Make table- 41.9 F- bean sprouts, raw shell eggs- 38.6 F, side storage RIC- cut cabbage- 39.2 F.

Footnote 3

Notes:

Exterminator on site on 7-30-15 and then faacility is on monthly schedule.

NOTICE OF NON COMPLIANCE WITH KANSAS LAW

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NOTICE OF NON COMPLIANCE WITH KANSAS LAW

The Kansas Food, Drug and Cosmetic Act, effective July 1, 2012 includes K.S.A. 65-619 et seq. and regulations promulgated pursuant thereto and grants the Kansas Department of Agriculture the authority to regulate food establishments and food processing plants.

The Kansas Food, Drug and Cosmetic Act requires that all violations shall be corrected no later than 10 days after this inspection unless otherwise directed on this form.

Failure to comply with the food safety law and its regulations may result in embargo of non-compliant products; immediate closure of your establishment; civil penalties of up to \$1,000.00 per violation; denial of license renewal, modification, suspension and/or revocation of any license or authority issued pursuant to the food safety law; and/or any other penalty authorized by law. Pursuant to K.S.A. 65-619 et seq, licensees issued authority under the Kansas Food, Drug and Cosmetic Act may apply to the secretary for an extension of the time prescribed above.

PLEASE CALL (785) 296-5600 IF YOU HAVE ANY QUESTIONS.

Follow up Scheduled 08/14/15

Inspection Report Number 89000095

Inspection Report Date 08/04/15

Establishment Name	THAI ORCHID RESTAURANT
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Physical Address 6504 MARTWAY City MISSION
 Zip 66202

Additional Notes and Instructions

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